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## Generate Collection

L26: Entry 18 of 20

File: DWPI

Jan 2, 1978

DERWENT-ACC-NO: 1978-04202A

DERWENT-WEEK: 197803

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TITLE: Treating meat, poultry or fish to form good stable colour - by forming  
carboxy globins on surface with carbon monoxide

## PATENT-ASSIGNEE:

ASSIGNEE

TRANSFRESH CORP

CODE

TRANN

PRIORITY-DATA: 1977US-0817184 (July 20, 1977), 1976US-0722870 (September 13, 1976)

## PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
BE 858642 A	January 2, 1978		000	
BR 7705996 A	June 27, 1978		000	
CA 1091975 A	December 22, 1980		000	
CA 1121648 A	April 13, 1982		000	
GB 1589501 A	May 13, 1981		000	

INT-CL (IPC): A23B 4/00; A23L 1/27

ABSTRACTED-PUB-NO: BE 858642A

## BASIC-ABSTRACT:

Treating fresh meat and/or poultry comprises submitting it to the effect of an atmos. sufficiently poor in oxygen for the conversion of a sensible proportion of the surface oxymyoglobin into reduced myoglobin. The treated material is then submitted to the effect of an atmos. comprising CO to convert the reduced myoglobin into carboxymyoglobin up to a depth not exceeding 9.5 mm under the meat/poultry surface.

A further process for treating fresh fish similarly converts a sensible proportion of the oxymyoglobin/oxyhaemoglobin at and under the surface into reduced myoglobin/haemoglobin and then conversion to carboxymyoglobin /carboxyhaemoglobin. A novel gas compsn. used in the process contains 0.1-3% CO, 0-10% O2 and the rest, N2 and CO.

The process results in a good colour, which is retained in storage.

TITLE-TERMS: TREAT MEAT POULTRY FISH FORM STABILISED COLOUR FORMING CARBOXY  
SURFACE CARBON

DERWENT-CLASS: D12

CPI-CODES: D03-A01; D03-A02;